



Sparkling Mead Procedures

9 lbs. “Meadmaker’s Magic” Canadian Clover Honey
5 gallons Water
2 oz. “Beverage People” Yeast Nutrient for Mead
6 Campden Tablets (added after fermentation)
4 Tbl. Tartaric Acid
1/4 tsp. Irish Moss
2 - 10 grams Prise de Mousse Wine Yeast
2 – 6 oz Priming Sugar

Original Brix: 18-21
Total Acid: .5-.55%

Heat the **Water** in your boiling kettle until warm, turn off the stove and stir in the **honey** until dissolved. Heat this mixture to boiling, add **Irish Moss**, and boil for 10-15 minutes, using a large spoon to remove the scum that forms on the surface. Cool the mixture to room temperature. While it is cooling, add the **Mead Yeast Nutrient** along with the **Tartaric Acid**.

Pour the cooled mixture into the primary fermentor, after sanitizing with **BTF**, see back page for instructions.

Pour one pack of **Prise de Mousse Wine Yeast** onto the surface of the mead. In 10 or 12 hours, stir it in. Once fermentation begins, al-

low it to continue for two or three weeks until visible signs of fermentation have ceased.

When bubbles can no longer be seen rising through the mead, rack (siphon) away from the settlings into a sanitized open container. Add **3 Campden Tablets**. Sanitize the 5 gallon glass bottle (secondary fermentor) and siphon in the mead, top up with still white wine if needed to fill the container into the neck, and let it stand for four weeks.

Rack your mead away from the settlings, adding **3 Campden Tablets**, top it up again and let it stand for three to six months.

Carefully rack your mead into a sanitized open container.

Prepare your priming sugar by boiling 2 cups of corn sugar in 1 cup of water. Cool the **Priming Sugar**, and add to the racked mead. Then add a new package of **Prise de Mousse Wine Yeast**. Stir well.

Bottle in strong, cappable champagne (preferred) or beer bottles. Follow the procedures on the back to clean and sanitize your bottles. Leave the cases in an area that is warmer than 60° F. for at least two weeks or longer to insure that the carbonating process will take hold and sparkle the mead. Aging for several months may improve the balance of the mead flavor.

Note: This kit will make a very nice sparkling mead in the country champagne style. You can make a clearer mead by fining the mead. If you wish to do so, fine with Sparkolloid at the first racking. It is added during the siphoning and manually stirred throughout the mead to bind with protein and settle to the bottom of the carboy. You can also add **“The Beverage People” Liquid Oak Essence** to taste if you wish.

Cleaning & Sanitation

Your containers and equipment need to be cleaned up after use. For this purpose, use two teaspoons of TDC dissolved in 5 gallons of water. Rinse well with clean water.

Prior to use, however, sanitation is necessary for anything which will touch your mead after the end of the boiling process. Dissolve 1 tablespoon (1/2 fluid ounce) of BTF Iodophor Sanitizer in five gallons of water.

Containers should be filled with this sanitizing solution and left standing for 5 minutes. Drain carefully, but without rinsing. Tools, hoses, etc., should be placed in a bucket of this iodophor solution for 5 minutes, shaken out and used (also without rinsing). Rinsing may reintroduce contaminants.

Bottles may be sanitized ahead of time. Place clean paper towels in the bottoms of the cases, and store the bottles upside down until use. You must also sanitize your bottle caps.

Happy Brewing

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www.thebeveragepeople.com



THE BEVERAGE PEOPLE

5 Gallons of Sparkling Mead

INSTRUCTIONS FOR BREWING

This kit contains all the ingredients needed to make five gallons of sparkling mead. You will be following a two stage fermentation system to make the mead. The two stage system uses a 7 Gallon Glass Fermentor to hold the fermenting mead until the foaming stops. The mead is then transferred by siphon to a "secondary fermentor", a five gallon water bottle, where it stays until fermentation is complete.

Check to be sure you have all the equipment you need, to begin brewing, then proceed to follow the instructions on pages 2 and 3.

Equipment needed:

1. Boiling kettle 4 gallons or larger, made of stainless steel or enameled steel.
2. A stirring spoon.
3. A Glass 7 gallon bottle (primary fermentor).
4. A Glass 5 gallon bottle (secondary fermentor).
5. Fermentation lock and stopper.
6. Siphon assembly and bottle filler.
7. 52 twelve oz. Beer bottles, or an equivalent amount of larger cappable bottles.
8. Bristle bottle brush, Cleaner, such as TDC, and Sanitizer, such as BTF Iodophor Sanitizer.

5 Gallon Ingredient Kit Contains: Honey, Yeast Nutrient, Tartaric Acid, Irish Moss, Wine Yeast, Corn Sugar and Sodium Metabisulphite (Campden Tablets)

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